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UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service

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PROCUREMENT SECTION
CURRENT SERIAL RECORDS

STANDARDS FOR MEAT AND POULTRY PRODUCTS

— A Consumer Reference List —

To be labeled with a particular name -- such as "All Beef Franks" or "Chicken Soup" -- a Federally inspected meat or poultry product must be approved by the U.S. Department of Agriculture as meeting specific product requirements. Following are products for which percentages of meat, poultry, or other ingredients have been established. (This list does not include all products for which requirements have been set, nor does it necessarily include all requirements for those products that are listed.)

Red Meat Products (all percentages of meat are on the basis of fresh uncooked weight unless otherwise indicated)

- * BARBECUED MEATS - Weight of meat when barbecued can't exceed 70% of the fresh uncooked meat. Must have barbecued (crusted) appearance and be prepared over burning or smoldering hardwood or its sawdust.
- * BARBECUE SAUCE WITH MEAT - At least 35% meat (cooked basis).
- * BEANS WITH BACON IN SAUCE - At least 12% bacon.
- * BEANS WITH FRANKFURTERS IN SAUCE - At least 20% franks.
- * BEANS WITH HAM IN SAUCE - At least 12% ham (cooked basis).
- * BEANS WITH MEAT BALLS IN SAUCE - At least 20% meatballs.
- * BEEF AND DUMPLINGS WITH GRAVY or BEEF AND GRAVY WITH DUMPLINGS - At least 25% beef.
- * BEEF BURGUNDY - At least 50% beef.
- * BEEF SAUCE WITH BEEF AND MUSHROOMS - At least 25% beef and 7% mushrooms.
- * BEEF SAUSAGE (raw) - No more than 30% fat.
- * BEEF STROGANOFF - At least 45% fresh uncooked beef or 30% cooked beef, and at least 10% sour cream or a "gourmet" combination of at least 7.5% sour cream and 5% wine.
- * BEEF WITH BARBECUE SAUCE - At least 50% beef (cooked basis).
- * BEEF WITH GRAVY - At least 50% beef (cooked basis). / GRAVY WITH BEEF - At least 35% beef (cooked basis).
- * BREADED STEAKS, CHOPS, etc. - Breading can't exceed 30% of finished product weight.
- * BREAKFAST SAUSAGE - No more than 50% fat.
- * BRUNSWICK STEW - At least 25% meat.
- * BURRITOS - At least 15% meat.
- * CABBAGE ROLLS - At least 12% meat.
- * CANNELLONI WITH MEAT AND SAUCE - At least 10% meat.
- * CAPELLETTI WITH MEAT IN SAUCE - At least 12% meat.

- * CHILI CON CARNE - At least 40% meat.
- * CHILI CON CARNE WITH BEANS - At least 25% meat.
- * CHILI HOT DOG SAUCE WITH MEAT - At least 6% meat.
- * CHILI HOT DOG WITH MEAT - At least 40% meat in chili.
- * CHILI MACARONI - At least 16% meat.
- * CHILI PIE - At least 20% meat.
- * CHILI SAUCE WITH MEAT - At least 6% meat.
- * CHOP SUEY (AMERICAN STYLE) WITH MACARONI AND MEAT - At least 25% meat.
- * CHOP SUEY VEGETABLES WITH MEAT - At least 12% meat.
- * CHOW MEIN VEGETABLES WITH MEAT - At least 12% meat.
- * CONDENSED, CREAMED DRIED BEEF or CHIPPED BEEF - At least 18% dried or chipped beef (figured on reconstituted total content).
- * CORNED BEEF AND CABBAGE - At least 25% corned beef.
- * CORN DOG - Must meet standards for frankfurters and batter can't exceed the weight of the frank.
- * CREAM CHEESE WITH CHIPPED BEEF (Sandwich spread) - At least 12% meat.
- * CROQUETTES - At least 35% meat.
- * CURRIED SAUCE WITH BEEF AND RICE (Casserole) - At least 35% beef (figured on beef and sauce part only).
- * DEVILED HAM - No more than 35% fat.
- * EGG FOO YOUNG WITH MEAT - At least 12% meat.
- * EGG ROLLS WITH MEAT - At least 10% meat.
- * ENCHILADA WITH MEAT - At least 15% meat.
- * FRANKFURTERS, BOLOGNA, OTHER COOKED SAUSAGE - May contain meat and meat by-products; no more than 30% fat, 10% added water, and 2% corn syrup; no more than 15% poultry unless its presence is reflected in product name; no more than 3.5% cereals and nonfat dry milk, with product name showing that they're added. / "ALL MEAT" - Only muscle tissue with natural amounts of fat; no by-products, cereal, or binders. / "ALL BEEF" - Only meat of beef animals.
- * FRIED RICE WITH MEAT - At least 10% meat.
- * FRITTERS - At least 35% meat.
- * FROZEN BREAKFASTS - At least 15% meat (cooked basis).
- * FROZEN DINNERS - At least 25% meat or meat food product (cooked basis, figured on total meal minus appetizer, bread and dessert).
- * FROZEN ENTREES: MEAT AND ONE VEGETABLE - At least 50% meat (cooked basis) / MEAT, GRAVY OR SAUCE, AND ONE VEGETABLE - At least 30% meat (cooked basis).
- * GOULASH - At least 25% meat.
- * GRAVIES - At least 25% meat stock or broth, or at least 6% meat.
- * HAM - CANNED - Limited to 8% total weight gain after processing; if gain is up to 8%, must be labeled "HAM, WITH NATURAL JUICES"; if between 8% and 10%, must be labeled "HAM - WATER ADDED - WITH JUICES".
- * HAM - NOT CANNED - Must not weigh more after processing than the fresh ham weighs before curing and smoking; if contains up to 10% added weight, must be labeled "HAM - WATER ADDED"; if more than 10%, must be labeled "IMITATION HAM".

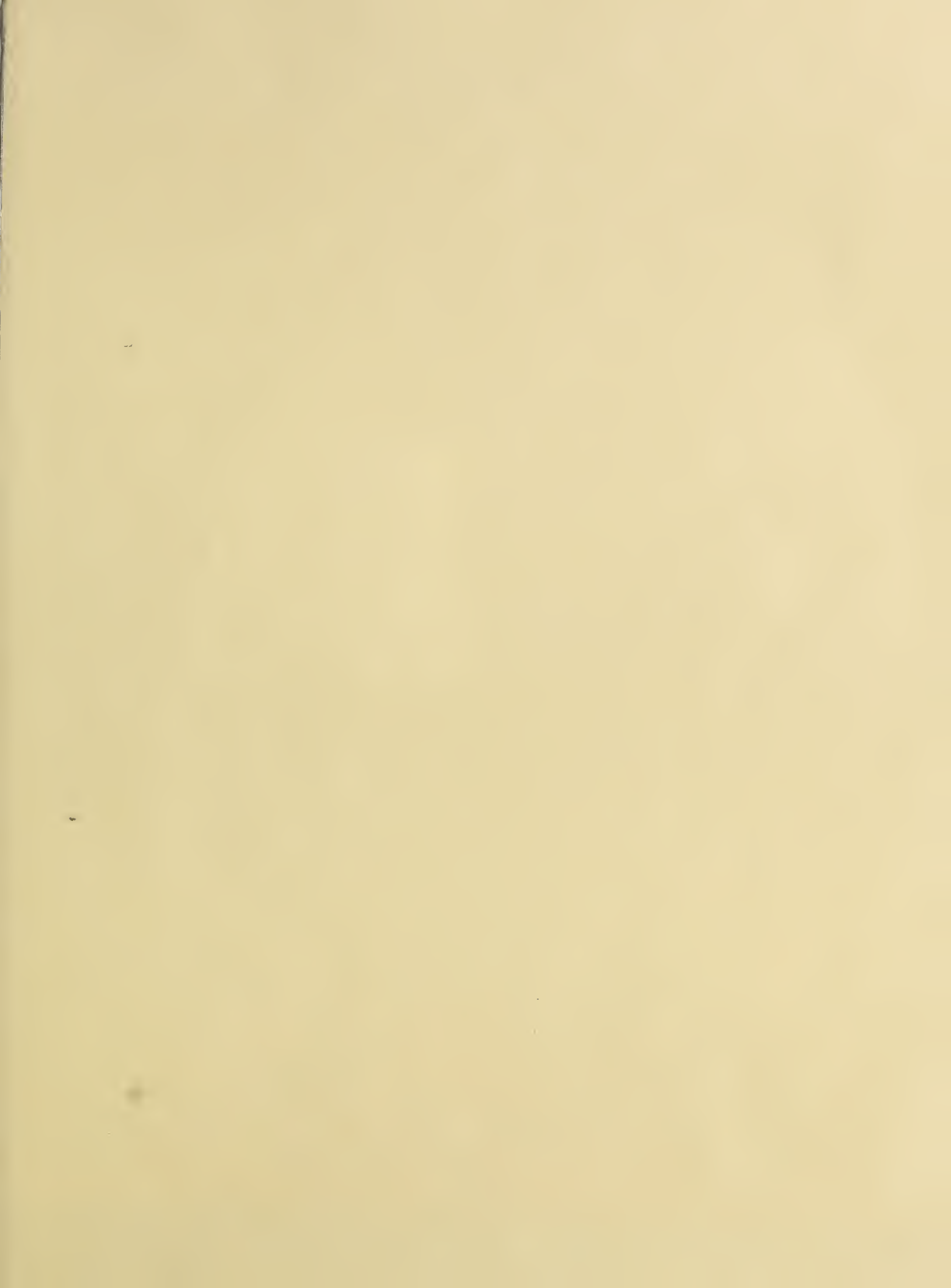
- * HAM A LA KING - At least 20% ham (cooked basis).
- * HAM AND CHEESE SPREAD - At least 25% ham (cooked basis).
- * HAMBURGER OR GROUND BEEF - No more than 30% fat; no extenders.
- * HAM CHOWDER - At least 10% ham (cooked basis).
- * HAM CROQUETTES - At least 35% ham (cooked basis)
- * HAM SALAD - At least 35% ham (cooked basis).
- * HAM SPREAD - At least 50% ham.
- * HASH - At least 35% meat (cooked basis).
- * HIGH MEAT BABY FOODS - At least 30% meat.
- * LASAGNA WITH MEAT AND SAUCE - At least 12% meat.
- * LIMA BEANS WITH HAM OR BACON IN SAUCE - At least 12% ham or cooked bacon.
- * LIVER SAUSAGE, LIVER LOAF, LIVER PASTE, LIVER CHEESE, LIVER PUDDING, LIVER SPREAD, and similar liver products - At least 30% liver.
- * MACARONI AND BEEF IN TOMATO SAUCE - At least 12% beef.
- * MACARONI SALAD WITH HAM OR BEEF - At least 12% meat (cooked basis).
- * MANICOTTI (containing meat filling) - At least 10% meat.
- * MEAT BALLS - No more than 12% extenders (cereal, etc).
- * MEAT BALLS IN SAUCE - At least 50% meat balls.
- * MEAT CASSEROLES - At least 25% fresh uncooked meat or 18% cooked meat.
- * MEAT PIES - At least 25% meat.
- * MEAT RAVIOLI - At least 10% meat in ravioli, minus the sauce.
- * MEAT SALADS - At least 35% meat (cooked basis).
- * MEAT TACO FILLING - At least 40% meat.
- * MEAT TACOS - At least 15% meat.
- * MEAT TURNOVERS - At least 25% meat.
- * OMELET WITH BACON - At least 12% bacon (cooked basis).
- * OMELET WITH HAM - At least 18% ham (cooked basis).
- * PATE DE FOIE - At least 30% liver.
- * PEPPER STEAKS - At least 30% beef (cooked basis).
- * PIZZA SAUCE WITH SAUSAGE - At least 6% sausage.
- * PIZZA WITH MEAT - At least 15% meat.
- * PIZZA WITH SAUSAGE - At least 12% sausage (cooked basis) or 10% dry sausage, such as pepperoni.
- * PORK SAUSAGE - Not more than 50% fat.
- * PORK WITH BARBECUE SAUCE - At least 50% pork (cooked basis).
- * PORK WITH DRESSING AND GRAVY - At least 30% pork (cooked basis) / PORK AND DRESSING - At least 50% pork (cooked basis).
- * SANDWICHES (containing meat) - At least 35% meat.
- * SAUCE WITH MEAT OR MEAT SAUCE - At least 6% meat.
- * SAUERBRAUTEN - At least 50% meat (cooked basis).
- * SAUERKRAUT BALLS WITH MEAT - At least 30% meat.
- * SAUERKRAUT WITH WIENERS AND JUICE - At least 20% wieners.
- * SCALLOPED POTATOES AND HAM - At least 20% ham (cooked basis).
- * SCALLOPINE - At least 35% meat (cooked basis).
- * SCRAPPLE - At least 40% meat and/or meat by-products.
- * SPAGHETTI SAUCE AND MEAT BALLS - At least 35% meat balls (cooked basis).
- * SPAGHETTI SAUCE WITH MEAT - At least 6% meat.
- * SPAGHETTI WITH MEAT AND SAUCE - At least 12% meat.
- * SPAGHETTI WITH MEAT BALLS AND SAUCE - At least 12% meat.

- * SPANISH RICE WITH BEEF or HAM - At least 20% beef or ham (cooked basis).
- * STEWS (BEEF, LAMB, and the like) - At least 25% meat.
- * STUFFED CABBAGE WITH MEAT IN SAUCE - At least 12% meat.
- * STUFFED PEPPERS WITH MEAT IN SAUCE - At least 12% meat.
- * SUKIYAKI - At least 30% meat.
- * SWEET AND SOUR PORK OR BEEF - At least 25% fresh uncooked meat or 16% cooked meat, and at least 16% fruit.
- * SWISS STEAK WITH GRAVY - At least 50% meat (cooked basis). / GRAVY AND SWISS STEAK - At least 35% meat (cooked basis).
- * TAMALES - At least 25% meat.
- * TAMALES WITH SAUCE - (or WITH GRAVY) - At least 20% meat.
- * TAQUITOS - At least 15% meat.
- * TONGUE SPREAD - At least 50% tongue.
- * TORTELLINI WITH MEAT - At least 10% meat.
- * VEAL BIRDS - At least 60% meat and not more than 40% stuffing.
- * VEAL CORDON BLEU - At least 60% veal, 5% ham, and containing Swiss, Gruyere or Mozzarella cheese.
- * VEAL FRICASSEE - At least 40% meat.
- * VEAL PARMAGIANA - At least 40% breaded meat product in sauce.
- * VEAL STEAKS - Can be chopped, shaped, cubed, frozen. Beef can be added with product name shown as "VEAL STEAKS, BEEF ADDED, CHOPPED, SHAPED, AND CUBED." No more than 20% beef or must be labeled "VEAL AND BEEF STEAK, CHOPPED, SHAPED AND CUBED." No more than 30% fat.

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Poultry products (All percentages of poultry -- chicken, turkey, or other kinds of poultry -- are on cooked deboned basis unless otherwise indicated)

- * BREADED POULTRY - No more than 30% breading.
- * CANNED BONED POULTRY:
 - BONED (kind), SOLID PACK - At least 95% poultry meat, skin and fat.
 - BONED (kind) - At least 90% poultry meat, skin and fat.
 - BONED (kind), WITH BROTH - At least 80% poultry meat, skin and fat.
 - BONED (kind), WITH SPECIFIED PERCENTAGE OF BROTH - At least 50% poultry meat, skin and fat.
- * CHICKEN CACCIATORE - At least 20% chicken meat, or 40% with bone.
- * CHICKEN CROQUETTES - At least 25% chicken meat.
- * CHOPPED POULTRY WITH BROTH (BABY FOOD) - At least 43% poultry meat, with skin, fat, and seasoning.
- * CREAMED POULTRY - At least 20% poultry meat.
- * POULTRY A LA KING - At least 20% poultry meat.
- * POULTRY BARBECUE - At least 40% poultry meat.
- * POULTRY BURGERS - 100% poultry meat, with skin and fat.
- * POULTRY CHOP SUEY - At least 4% poultry meat. / CHOP SUEY WITH POULTRY - At least 2% poultry meat.



- * POULTRY CHOW MEIN, WITHOUT NOODLES - At least 4% poultry meat.
- * POULTRY DINNERS - At least 18% poultry meat.
- * POULTRY FRICASSEE - At least 20% poultry meat.
- * POULTRY FRICASSEE OF WINGS - At least 40% poultry meat (cooked basis, with bone).
- * POULTRY HASH - At least 30% poultry meat.
- * POULTRY NOODLES OR DUMPLINGS - At least 15% poultry meat, or 30% with bone. / NOODLES OR DUMPLINGS WITH POULTRY - At least 6% poultry meat.
- * POULTRY PIES - At least 14% poultry meat.
- * POULTRY RAVIOLI - At least 2% poultry meat.
- * POULTRY ROLLS - Binding agents limited to 3% in cooked roll.
- * POULTRY SALAD - At least 25% poultry meat.
- * POULTRY SOUP - At least 2% poultry meat.
- * POULTRY STEW - At least 12% poultry meat.
- * POULTRY STROGANOFF - At least 30% poultry meat.
- * POULTRY TAMALES - At least 6% poultry meat.
- * POULTRY TETRAZZINI - At least 15% poultry meat.
- * POULTRY WITH GRAVY - At least 35% poultry meat. / GRAVY WITH POULTRY - At least 15% poultry meat.
- * SLICED POULTRY WITH GRAVY - At least 35% poultry.

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Complete standards of identity currently exist for three meat products. These standards require specific ingredients to be present as follows:

- * CORNED BEEF HASH - Must contain at least 35% beef (cooked basis). Also must contain potatoes (either fresh, dehydrated, cooked dehydrated, or a mixture of these types), curing agents, and seasonings. May be made with certain optional ingredients such as onions, garlic, beef broth, or beef fat. May not contain more than 15% fat nor more than 72% moisture.
- * CHOPPED HAM - Must contain fresh, cured, or smoked ham, along with certain specified kinds of curing agents and seasonings. May also contain certain optional ingredients in specified amounts, including finely chopped ham shank meat, dehydrated onions, dehydrated garlic, corn syrup, other chemical substances as permitted in the Federal standard, and not more than 3% water to dissolve the curing agents.
- * OLEOMARGARINE OR MARGARINE - Must contain either the rendered fat, oil, or stearin derived from cattle, sheep, swine, or goats; or a vegetable food fat, oil, or stearin; or a combination of these two classes of ingredients in a specified proportion. Must contain -- individually or in combination -- pasteurized cream, cow's milk, skim milk, a combination of nonfat dry milk and water or finely ground soybeans and water. May contain optional ingredients specified in the standard, including butter, salt, artificial coloring, vitamins A and D, and permitted chemical substances. Fat in finished product may not exceed 80%. Label must indicate whether product is from animal or vegetable origin or both.

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